

AMENDMENTS TO THE CLAIMS

The following listing of claims will replace all prior versions and listings of claims in the application.

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1. (Previously Amended) A method for the reclamation and use of rework dough created in the process of forming a final good comprising the steps of:
 - providing a rework dough;
 - adding water at a first temperature above ambient temperature and a catalyst to said rework dough;
 - mixing together said rework, said catalyst, and said water to form a reprocessed dough, thereby raising the temperature of said reprocessed dough to a temperature which is substantially equal to that of said first temperature;
 - cooling said reprocessed dough to a second temperature; and
 - adding said reprocessed dough to a new batch of dough.
2. (Original) The method of Claim 1, wherein said cooling to said second temperature is done in a controlled manner with regards to time and rate.
3. (Previously Amended) The method of Claim 2, wherein said reprocessed dough is held at said second temperature until said reprocessed dough is added to said new batch of dough in a ratio of approximately 1.3:1.

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4. (Previously Amended) The method of Claim 1, wherein said water is added to said rework dough at a temperature in the range of about 80 degrees Fahrenheit to about 110 degrees Fahrenheit.

5. (Previously Amended) The method of Claim 4, wherein the temperature of said water is between approximately 90 and 105 degrees Fahrenheit.

6. (Original) The method claim 1, wherein said catalyst comprises dextrose, sugar, wheat gluten, an enzyme and a carrier.

7. (Original) The method of claim 6, wherein said enzyme is L-cystine.

8. (Original) The method of claim 6, wherein said carrier is selected from the group consisting of flour and soy.

9. (Previously Amended) The method of Claim 8, wherein said catalyst comprises about 58-62% of sugar, 18-22% of dextrose, 8-12% of wheat gluten, 0.75-1.50% of L-cystine; and 8-12% of flour by weight.

10. (Previously Amended) The method of Claim 1, wherein said batch of reprocessed dough includes approximately 33-38% said water, 58-62% said rework dough and 3-6% of said catalyst by weight.

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11. (Original) The method of Claim 1, wherein said second temperature is in a range of 38 to 54 degrees Fahrenheit.

12. (Previously Amended) The method of Claim 11, wherein said second temperature is about 40 to 50 degrees Fahrenheit.

13. (Previously Amended) The method of Claim 12, wherein said second temperature is achieved by the steps of :

 pumping said reprocessed dough to a heat exchanger;
 cooling said reprocessed dough in a controlled manner from said initial temperature to said second temperature in approximately 30 minutes.

14. (Cancelled)

15. (Currently Amended) The catalyst reprocessed dough of claim 14 36, wherein said enzyme is L-cystine.

16. (Currently Amended) The catalyst reprocessed dough of claim 14 36, further comprising a carrier.

17. (Currently Amended) The catalyst reprocessed dough of Claim 14 36, wherein said catalyst comprises about 58-62% of sugar, 18-22% of dextrose, 8-12% of wheat gluten, 0.75-1.50% of L-cystine.

Claim 18
18. (Currently Amended) The catalyst reprocessed dough of Claim 14 36, wherein about 20 pounds of said catalyst comprises about 12 pounds of sugar, 4 pounds of dextrose, 2 pounds of wheat gluten, 4 ounces of L-cystine.

19.-26. (Cancelled)

27. (Previously Added) A method for the reclamation and use of rework dough created in the process of forming a final good comprising the steps of:
providing a rework dough;
adding water at a first temperature and a catalyst to said rework dough;
mixing together said rework, said catalyst, and said water to form a reprocessed dough; and
adding said reprocessed dough to a new dough.

28. (Previously Added) The method of Claim 27, further comprising the step of cooling said reprocessed dough to a second temperature in a controlled manner with regards to time and rate.

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29. (Previously Added) The method of Claim 28, wherein said step of cooling includes the steps of :

pumping said reprocessed dough to a heat exchanger;
cooling said reprocessed dough in a controlled manner from said first temperature to said second temperature in approximately 30 minutes.

30. (Currently Amended) The method of Claim 27, wherein said catalyst preferably comprises about 58-62% of sugar, 18-22% of dextrose, 8-12% of wheat gluten, 0.75-1.50% of L-cystine.

31. (Currently Amended) The method of Claim 27, wherein said ~~batch of~~ reprocessed ~~batter~~ dough includes approximately 33-38% said water, 58-62% said rework dough and 23-6% of said catalyst by weight.

33. (Previously Added) The catalyst of claim 16, wherein said carrier is selected from the group consisting of flour and soy.

34. (Currently Amended) The catalyst of Claim 33, wherein said catalyst preferably comprises about 58-62% of sugar, 18-22% of dextrose, 8-12% of wheat gluten, 0.75-1.50% of L-cystine, and 8-12% of flour by weight.

35. (Previously Added) The catalyst of Claim 33, wherein about 20 pounds of said catalyst preferably comprises about 12 pounds of sugar, 4 pounds of dextrose, 2 pounds of wheat gluten, 4 ounces of L-cystine, and 2 pounds of flour.

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36. (New) A reprocessed dough for use in making a baked good, comprising:
a rework dough including a flour content and a yeast content;
water; and
a catalyst including about 18-22% dextrose, about 58-62% sugar, about 8-12% wheat gluten, and about 0.75-1.50% of an enzyme, wherein said catalyst accelerates fermentation of said yeast content in said rework dough such that substantially all of said yeast content naturally expires.

37. (New) A dough for use in a baked good, the dough comprising:
a reprocessed dough formed by mixing a rework dough having a rework flour content and a rework yeast content with a catalyst and water such that substantially all of said rework yeast content naturally expires;
a fresh dough having a fresh flour content and a fresh yeast content; and
wherein a ratio of said fresh dough to said reprocessed dough is no greater than 85:15.

38. (New) The dough of claim 37, wherein said catalyst includes wheat gluten and a carrier selected from at least one of a flour and a soy product.

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39. (New) The dough of claim 37, wherein said catalyst includes:
about 58-62% of said sugar, about 0.75-1.50% of said enzyme, about 18-
22% of a dextrose, and about 8-12% of a wheat gluten.

40. (New) The dough of claim 37, including:
about 33-38% water;
about 58-62% of said rework dough;
about 3-6% of said catalyst; and
wherein the balance is said fresh dough.